Choosing and Using Your Electric Skillet

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When used to its fullest advantage, the electric fry pan is one of the most useful and versatile cooking appliances you can own. You can fry, bake, warm baby foods or even pop popcorn in an electric fry pan. In contrast, you can expect to pay about $26 for the average electric fry pan. It weights about 8 pounds and requires a 1500-watt 120-volt outlet. Some of the better known brands are Norpro, T-fal and All-Clad. The following table illustrates the savings that could be made in one electric fry pan were you save the capacity instead of juicer, using, and storing the many different appliances you can."
often depend on the material from which the pan is made and the type of finish applied to the exterior and interior surfaces. Some finishes make the appliance more resistant to scratches than can occur from metal finishes. However, if a single handle is attached, it should be a proper width. Compensation for the limited area of the cooking surface. If aluminum has darkened, a commercial cleaner is suggested. Never use metal scouring pads or steel wool pads. Clean bottom of fry pan after each use to prevent skillets or perhaps another appliance. If your cooking problem suggests you need something to help keep breakfast foods warm, try a toaster oven. The toasting action in the toaster oven turns breakfast foods to a warm crisp, French toast or other cake or other foods you would enjoy, along with a loaf of bread, a toaster oven is perfect. Place the cake in the heat and finish baking in a toaster oven. Use a low rack or trivet, not over 1/4 inch from the bottom of the cake. Most fry pans hold 4 pies.

Design and Features

For specialized needs, there are electric fry pans as small as 8 1/2 inches in diameter, and some as large as 12 inches. Square and rectangular models are also available, but many people prefer round pans which are more apt to be used in the oven than in the frying pan.

Fry pans are available in a variety of materials, shapes, and sizes. Some models have one handle with a short extension, while other pans have two handles on opposite sides. A-triangular flick will give one-quarter inch more area than a 10-inch round pan.
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Your electric skillet is a real home-makers’ helper.

• Store it in a convenient place.

• Challenge yourself to use it and take advantage of its many features.

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As you have an electric fry pan with a thermostatic control, it is important to know how to use it. Its features have been designed to give you the maximum efficiency and economy in cooking. You will find that it is a good investment to your time and money as well as in storage space. If you use an electric fry pan, you will not have to buy, use, store, and move many small appliances, and save money in the process. There is a wide range of electric fry pans on the market, and many of them are very useful.

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As you are familiar with other electric fry pans, you are aware of the possibilities available in a small appliance. You may be able to think of many applications for your electric fry pan besides the obvious uses such as frying or cooking vegetables. You may also be able to think of other applications for which your electric fry pan is well suited.

Choosing and using an electric fry pan to its fullest capacity can mean substantial savings in money as well as in storage space. If you use an electric fry pan to its fullest capacity, you may not have to buy a number of other small appliances that could cost you around $20 and require as much as a 15-inch shelf or drawer to store.